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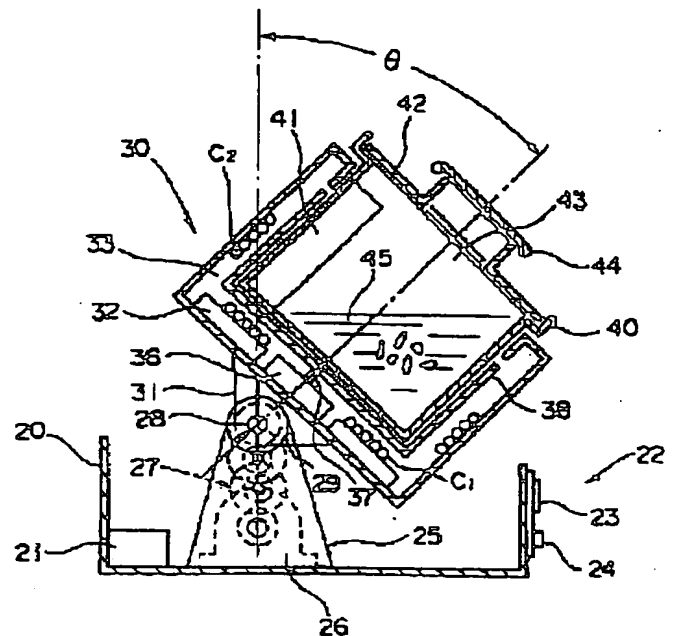
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TITLE : ROTARY COOKER



ABSTRACT : PURPOSE: To improve thermal efficiency by selectively heating a heating means corresponding to a cooking material accumulating section moved with the rotation of an inclining rotary cooker and moving at least one of the heating means to the cooking material accumulating section.

CONSTITUTION: A cooking receptacle 30 is inclined by an angle θ about an inclining shaft 28 through a gear train 27 by an inclining motor 26 built in a support stand 25 on a base plate 20. The cooking receptacle 30 has a bottom coil C_1 and shell coil C_2 respectively on the bottom surface and side surface and induction heats a cooking pan 40 to be rotated by a rotary motor 36 about the axis inclined by the angle θ . The cooking pan 40 is held by a pan carrier base 38 and provided with a lid 42 to receive and heat a cooking material 45 therein. The rotational frequency of the inclining angle θ and the rotary motor 36 is set by an operating section 24 according to the kind and amount of the cooking material. The electrification of the coils C_1 , C_2 is interlocked with the rotation of the cooking pan 40 to be changed over. At least one of the coils C_1 , C_2 is moved close to the cooking material accumulating section, so that the thermal efficiency is improved to accomplish high quality cooking.

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Rotary Cereal Cooker

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A rotating live steam pressure cooker for the preparation of milled or whole grain cereal products like wheat, corn and bran. Comes in two sizes of 500 and 1000 kg capacity. Fully automatic batch operation, safety interlocking, stainless steel construction to accepted pressure vessel regulations. Unique double conical vessel giving intimate mixing action.

The barrel has a centrally positioned slide valve inlet for charging and discharging product. Steam injection is via flexible hose and rotary union via stubshafts at each end of the cooker into stainless steel chests. Distribution of steam from the chests into the barrel is via four strainers at each end of the barrel. Ball valves control steam injection and exhaust. Barrel can be insulated and clad in stainless steel and completely hygienically sealed.

Liquor addition is via the rotary union at one end of the cooker. Cooking pressure is monitored by two pressure transducers mounted each end of the cooker. Discharge valve is safety interlocked. An encoder on the main drive gives the angular position of the barrel for loading, inspecting, venting. Contactless proximity sensors are used for monitoring systems for safety. The cereal cooker comes complete with a free standing control panel suite housing all controls.

The cooking cycle operates fully automatically from dry ingredients entry, valve closure, chamber purging and pressurising, vessel rotation, liquor addition during cooking cycle and final product discharge. Cooking cycle can take from 30 to 150 minutes dependent on product, conditions, and quality of product required. Main drive is by geared motor with inverter for variable speed control.

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